Date Received	Check #	Amount Paid \$	Permit #		
ABOVE FOR OFFICE USE ONLY					



## CITY OF CHICOPEE BOARD OF HEALTH APPLICATION TO OPERATE A

## **TEMPORARY FOOD SERVICE ESTABLISHMENT**

## 2022

Chicopee Health Department 115 Baskin Drive, Chicopee, MA 01020 (413) 594-3557

		(413) 594-3557		
Name of Establishment			Date	
Business Address				
Mailing Address (If Different)				
	AddressPhone #			
Owner/Operator Information	<u>1</u>			
<u>Name</u>	<u>Title</u>	<u>Address</u>	<u>Phone</u>	
Department from of a Temporary F  Food Safety Mana (PHF's) must provided in the second	the vendor's origination ood Service Establis ager Certificate: All vide a current certificate: st provide a current ed onsite at the teming: ment where food wing methods for hand	ishment Permit or Mobile Food Service ating location. For concession trailers withment Permit from a previous event  Temporary Food Service Establishments cate with application  All Temporary Food Service Establishments certificate with application  appropriate Temporary Food Service Establishments certificate with application  appropriate Temporary Food Service Establishment Temporary food establishment?  If be prepared:	which handle potentially hazardou ents which handle potentially hazardou	s foods rdous
		Food Establishment will be operating a		
Date & Time	e of Event:	tablishment (e.g., bake sale, fundraiser, blishments (e.g., farmer's markets, spor		Fee: \$25
		wishing (e.g., farmer 5 markets, spor		Fee: \$75
Name & Address of	Event:			
		rth in this application and also the regulation is application is not satisfactorily completed		
SOCIAL SECURITY OR FEDERAL ID NU	JMBER	SIGNATURE OF APPLIC	ANT	
CHECK OR MONEY	ORDER ONLY	MAKE PAYABLE TO: THE CITY OF CHI	COPEE NO REFUNDS	

## **Diagram of Your Temporary Food Establishment**

including cooking and cold holding equipment, hand washing facilities, food and single service storage, garbage containers,
and customer service areas.
<u>Event Menu</u>
Please list all foods and any special handling procedures that may apply.
NO MENU CHANGES ARE PERMITTED.
<del></del>
<u>-</u>
<u>Equipment List</u>
<del>- 1 - 1</del>
Please provide a list of all equipment to be used. Include hot and cold holding units and methods. Also include hand wash
station specifications
<del></del>